

**INSTRUCTIONS FOR THE USE & CARE
OF YOUR ZANUSSI HOB
VH401H/VH901R/VH501R**

**ZANUSSI
USE & CARE
MANUAL**

Dear Customer,

These instructions are designed to help you get to know your new hob quickly and to achieve the best results. If your hob is a different type to the one you are used to, it may take a while to adapt to any new features.

In addition, it may also be worth considering the suitability of your existing cookware and saucepans. After many years of use they may have become distorted and to achieve satisfactory results it may be advisable to purchase some new ones, following the recommendations given in this booklet.

Please spare a few minutes to read these instructions, put them in a safe place for future reference. They will help you to achieve many years of satisfied use.

It is most important that this instruction book should be retained with the appliance for future reference. Should the appliance be sold or transferred to another owner, or should you move house and leave the appliance, always ensure that the book is supplied with the appliance in order that the new owner can be acquainted with the functioning of the appliance and the relevant warnings. Please ensure that you have read the whole instruction book before using the appliance and that you follow the recommendations given.

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Warnings – Electric Cookers



IMPORTANT:
PLEASE READ THIS
INSTRUCTION BOOK
BEFORE USING THE
APPLIANCE.

THESE WARNINGS ARE PROVIDED IN THE INTEREST OF YOUR SAFETY. YOU MUST READ THEM CAREFULLY BEFORE INSTALLING OR USING THE APPLIANCE.

▲ This appliance is designed to be operated by adults only. Children should not be allowed to tamper with the controls or play with or near the product.

▲ Any installation work must be undertaken by a qualified electrician. The appliance must be installed according to the instructions.

▲ Any electrical work required to install this appliance should be carried out by a qualified electrician.

▲ It is dangerous to alter the specifications or modify the product in any way.

▲ This product should be serviced by an authorised Service Engineer and only genuine approved spare parts should be used. Details of servicing arrangements are supplied.

▲ Under no circumstances should you attempt to repair the appliance yourself. Repairs carried out by inexperienced persons may cause injury or more serious malfunctioning. Refer to your local Service Centre. Always insist on approved spare parts. Details of servicing arrangements are supplied.

▲ Always ensure that the control knobs are in the 'off' position when not in use.

▲ Take great care when heating fats and oils as they will ignite if they become too hot.

▲ For hygiene and safety reasons this appliance should be kept clean at all times. A build-up of fats or other foodstuffs could result in a fire.

▲ Do not leave utensils containing foodstuffs e.g. fat or oil on the appliance in case it is inadvertently switched on.

▲ This product has been designed for cooking edible foodstuffs only, and must not be used for any other purposes.

▲ Always switch off the isolator switch at the cooker point and allow the appliance to cool before any maintenance or cleaning work is carried out.

▲ Only clean this appliance in accordance with the instructions given in this book.

▲ This appliance is heavy and care must be taken when moving it.

▲ Hobs become very hot with use, and retain their heat for a long period of time after use. You must therefore take care when using the appliance, supervise children at all times and do not allow them to touch the surface or be in the vicinity of the appliance until it has cooled after use.

▲ Ensure that all packaging, both inside and (where applicable) outside the appliance is removed before the appliance is used.

▲ Always remove any spillage from the surface of the cover before removal or opening (if applicable). The appliance should be allowed to cool before replacing or closing the cover.

▲ If you use a saucepan which is smaller than the heated area on the hob, the handle may become hot. Ensure that you protect your hand before touching the handle.

▲ Never cook directly on the hob surface without a saucepan/cooking utensil. Never place plastic or any other material which may melt on the hob surface or in the oven itself.

▲ Always carefully lift saucepans on and off the hob. This will prevent accidents caused by spillage and will also keep cleaning to a minimum. Similarly ensure saucepans and cooking utensils are large enough to contain foods and prevent spillages and boil overs.

▲ Unstable or misshapen pans are dangerous and should not be used on the hotplate as unstable pans may tip or spill and cause an accident. You must follow the recommendations for saucepans given in this book.

▲ Do not use the appliance if the ceramic glass is damaged. Contact your local Zanussi Network Service Centre.

▲ Do not place heavy weights on the ceramic glass.

▲ Do not heat sealed cans or aerosols on the hob. Similarly do not store them in a cupboard underneath the hob. They may explode if they are heated.

▲ Do not stand on the appliance.

▲ Do not hang towels or dishcloths from the appliance. They are a safety hazard.

▲ Do not use this appliance if it is in contact with water. Similarly never operate it with wet hands.

Installation

The hob must be installed in accordance with the installation instructions for this appliance. Connection to the electricity supply must be made by a competent electrician to a suitable double pole switch.

WARNING: THIS APPLIANCE MUST BE EARTHED

<p>This appliance complies with the Radio Interference requirements of EEC Directive 82/449/EEC.</p>
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Rating Plate

The rating plate is situated on the underside of the unit and gives the model and serial number of the appliance, which should be quoted in any communication. It is advisable to make a note of these in the back of this book before the appliance is installed.

Before Use

Please ensure that any protective film and all packaging has been removed from the appliance before switching on.

For conventional ceramic and Zanussi Halogen Heat hobs:

Allow all the heated areas to run on a medium setting for a few minutes. Any smoking which occurs is quite normal and if the odour emitted during this initial burning off is unpleasant, it may be necessary to open a window or door for ventilation.

For all ceramic hobs:

When the appliance has cooled, apply a thin coating of Cleaner Conditioner to the ceramic glass panel. This will not only protect the surface, but also make it easier to clean after use (page 12).

Introduction

The Zanussi range of hobs available provide a wide variety of types to suit all requirements.

You may be introduced to some of the most significant advances in domestic cooking – ZANUSSI HALOGEN HEAT the ultimate in hob cooking.

A variety of sizes of heated areas are fitted which means flexibility to obtain the most economical use of the hob.

Ceramic hobs are attractive and offer only one surface for cleaning. The smooth ceramic glass panel is non-porous and durable. Please don't use it as a chopping board as in time it may scratch. The heated areas are located under the decorative pattern on the surface.

Conventional Ceramic hobs have an element under the glass which heats the glass, which in turn heats the saucepan and contents. Intermittently the elements may be seen glowing through the ceramic glass when the heated area is on.

ZANUSSI HALOGEN HEAT is a new way of transmitting heat very efficiently through the ceramic glass from the special tungsten halogen lamps – cooking by light! It's controllable, fast and responsive and can be seen to be on, even at the lowest setting.

Saucepans

To achieve the best results, the fastest heating up times and most economical use of electricity choose good quality saucepans with close fitting lids. In addition the following guidelines which take into consideration the characteristics of the type of heated area, may be of help. Any recommendations given by the saucepan or cooking utensil manufacturer should be followed.

Conventional Ceramic Hotplates

Pans should have flat bases and be approximately the same size as the cooking area. As the hob is fitted with a thermal limiter, which is a safety device to prevent the ceramic glass overheating, larger pans can be used – up to 225mm (9in) base diameter on a nominal 180mm (7in) heated area – providing they do not overlap the hob trims.

The bases should be smooth. Ensure any new pans are well scrubbed to remove any rough edges or to take off any deposits left from manufacture.

Zanussi Halogen Heat

The recommendations are as for the conventional ceramic hotplates, although it is preferable to use pans with non-reflective bases. Smooth exterior enamel based pans, which absorb heat, can also be used.

Specialist Pans

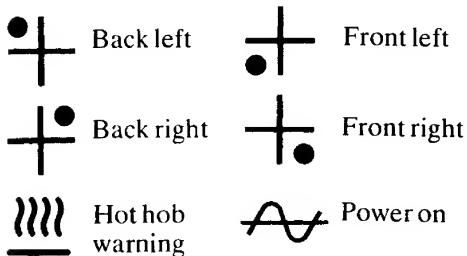
Pressure cookers, preserving pans, etc should comply with the recommendations for normal saucepans given above, e.g. traditional round bottomed woks are not suitable for use even with a stand, but woks with flat bases are available and do comply with the recommendations.

General Notes

- Very thin badly dented and distorted pans, particularly with uneven bases should not be used.
- Never place a utensil with a skirt, (e.g. a bucket) on the heated area.
- Pans should not have rough bases and should be lifted on and off the heated areas and not slid on, since this may in time scratch the surface finish of the hob.
- Never use an asbestos mat.
- Do not use large preserving pans or fish kettle across two hotplates as damage may occur to the hob.
- Pans must not overlap the hob trims.

The Controls

Some models have symbols on the control area. Here is a handy guide to identify the heating areas:



The control knobs are marked with an off position '0'.

If the maximum setting is 5, the control is infinitely variable between all the settings.

Zanussi Halogen Heat hobs cycle 'on' and 'off' when the lower settings on the control dial are used, showing that the energy into the hob is being regulated.

Control knobs marked with setting 0 to 6 have six positive settings giving consistent heat outputs each time a different setting is selected.

Safety Devices

Conventional Ceramic Hotplates and ZANUSSI HALOGEN HEAT.

Built into the hob is a safety device (or thermal limiter) which prevents the ceramic glass overheating.

The thermal limiter will operate if you use pans which are not ideal, for example, concave based pans with shiny reflective bases, or grooved bases, the safety device can cause the heated areas to switch on and off during cooking, particularly at maximum setting. This causes no harm to

the hob, it just means food will take a little longer to cook, but to prevent unnecessary switching on and off, turn down from maximum to a lower setting.

If any of the heating areas are left on and uncovered, the thermal limiter will ensure that heat build-up is insufficient to cause any adverse effects. After several minutes at maximum setting the device switches the element off and on continually until the control switch is reset by the user.

The Indicator Lights

- **For Conventional ceramic hobs:**
An indicator light will glow when a heated area is switched on, and serve as a reminder to turn the control switch back to off when cooking is complete.
- **For ZANUSSI HALOGEN HEAT:**
When the control knob is switched on an indicator light will glow to serve as a reminder to turn the control switch off when cooking is complete. During use, if this light switches off and on it indicates the operation of the thermal limiter (see page 6). This causes no harm to the hob, but it is advisable to check the suitability of the saucepan or reduce the setting.

Hot Hob Indicators

A single neon or a cluster of neon indicator lights will glow when the hob is hot. As soon as the cooking area is cool the indicator(s) will go out.

Operation of the Hob

General

1. Before using the hob, always ensure the surface of the cooking areas and the saucepans are clean and dry. Never cook directly on the heated areas as it may cause damage and only make more cleaning!
2. Place the saucepans with contents onto the cooking area and turn the control switch to an appropriate setting. The highest setting will allow the maximum amount of heat to be transferred to the pan for the initial fast boiling or heating, but it is important to be guided by any particular recommendations given in the saucepan manufacturer's instructions regarding the use of heat settings to suit the type of pan. Close fitting lids on the saucepans will ensure faster results.
3. To select a setting for simmering after initial fast boiling or heating, or for slower cooking, turn to a lower position. The numbers do not denote any set temperature, but after using the hob a few times, no difficulty will be experienced in selecting an appropriate setting, although this will vary with the type and quantity of food, the size and type of saucepan and whether or not a lid is used.
4. Remove any spillage on the hob as soon as possible to prevent soilage being burnt on. Please see page 12 to 14 for notes on the cleaning and care of your hob. On ceramic hobs **sugar solutions** e.g. jams and syrups, **must** be wiped off the hob surface straight away to avoid the surface being damaged.
5. It is inadvisable to leave an empty pan on a heated area.
6. Saucepans may be rested on unheated areas when cooking is complete, prior to serving the food.

Deep Fat Frying

Special Frying Note:

For safety purposes when deep fat frying fill the pan only one-third full of fat or oil. **Do not** cover the pan with a lid and **do not** leave the pan unattended. In the unfortunate event of a fire, switch **off** at the electricity supply and cover the pan with a lid or damp cloth to assist in smothering the flames.

Do not leave the fat or oil in the frying pan on the hob to store it, in case the hob is inadvertently switched on.

1. Preparing the food

Seal the food by coating with flour, egg and breadcrumbs or batter. **Do not** use a basket with batter coated foods as they will stick.

2. Amount of oil

For safety purposes fill the pan only one-third full of fat or oil.

3. Testing the temperature of the oil

It is advisable to use a thermometer to test the temperature of the oil. Alternatively drop a small cube of bread into the oil which should brown in just under a minute if the oil is at 190°C/375°F.

4. Cooking the food

Lower the food gently into the oil. Do not add too much food at once or the temperature of the oil will be reduced and may result in soggy, greasy food. Turn the food if necessary: doughnuts float to the surface so will not brown on the upperside if not turned. Once cooked, drain on absorbent paper.

5. Double frying chips

Double frying will ensure good chips. First fry the chips for a few minutes at 170°C/340°F to seal the outside. Remove the chips from the oil. Increase the temperature of the oil to 190°C/

375°F to finish the cooking and brown the chips. Chips may be kept for several hours after the first frying before finishing off with the second frying.

6. Frying temperatures

	Celsius Scale (°C)	Fahrenheit Scale (°C)
	150	300
First frying of potatoes	170	340
	175	350
	180	360
Second frying of potatoes. Frying chicken and fish	190	375
	195	380
	200	390

Preserving

1. Do not use a pan that overlaps the perimeter of the hob trim.
2. To allow for a full rolling boil, the pan should be no more than one third full when all the ingredients have been added. It is better to use two pans rather than overfill one, or use half quantities.
3. Use firm fruit or vegetables and wash well before using.
4. Preserving sugar gives clear jam, however granulated sugar is cheaper and gives equally good flavour.
5. Crystallization may be caused if sugar is not completely dissolved before bringing jam to the boil. Over boiling will affect the flavour, setting properties and colour.
6. To test for setting:
If a jam thermometer is available, boil jam to 104°C. Marmalade should be boiled to 106°C. If a thermometer is not available, remove pan from heat, place sample of jam on a cold dish and cool quickly (i.e. in a freezer or frozen food storage compartment of a refrigerator). When cold, it will crinkle and hold the mark of a finger run through it, if it is ready.
7. Remove scum as soon as the jam begins to cool but to prevent the fruit or peel rising, do not pot the jam until it is almost cold.
8. Remove soilage from sugar solutions on ceramic glass hobs before the syrup has set otherwise subsequent damage of the glass ceramic surface will occur.

Cleaning the Hob

THE ELECTRICITY SUPPLY MUST ALWAYS BE SWITCHED OFF BEFORE CLEANING.

Save on cleaning time:

- Make sure the bottom of the utensils and cooking area are clean and dry.
- Select correct heat settings and use saucepans large enough to accommodate food and liquid to eliminate boilovers and splattering.
- If possible, wipe up food spills and splatters from adjacent heating areas before using areas for cooking.

Note:

Before using any proprietary cleaner, ensure that it is suitable for application on polished surfaces e.g. chromium, anodized aluminium, stainless steel, vitreous enamel. Certain cleaners may have an adverse affect.

Follow the recommended cleaners only for cleaning ceramic hobs.

To keep the exterior trims and control panel in spotless condition, wipe after use with a warm soapy cloth.

Wipe the control knobs with a damp cloth, which has been rinsed and wrung out in hot, soapy water. Dry.

Remove any spillage from the hob as soon as possible with a damp cloth.

Make sure that the hob is cool before applying any cleaning materials.

Ceramic Hobs

Daily care:

Use Cleaner Conditioner daily. As it cleans, it leaves a protective coating of silicone on the smooth surface which helps prevent scratches and abrasions in which food particles can collect. It also

helps prevent build-up of mineral deposits and will make future cleaning easier.

- Apply a dab of Cleaner Conditioner in centre of each heated area to be cleaned. (For normal cleaning, start with about $\frac{1}{8}$ 5ml (tea)spoon of Cleaner Conditioner and apply more if needed).
- Dampen clean paper towel and clean unit. To remove more stubborn soilage use a slightly dampened non-impregnated plastic or nylon pad especially made for non-stick utensils, e.g. Scotchbrite or Vileda non-stick pan cleaners.
- Wipe off this application with another clean, damp paper towel and wipe dry.

Regular weekly care:

- Use "Ajax" Powder Cleaner regularly at least two or three times a week to help prevent or to remove any discolouration, especially in hard water areas. A non-impregnated plastic or nylon pad especially made for non-stick utensils, e.g. Scotchbrite or Vileda non-stick pan cleaners may also be used with the Powder Cleaner for vigorous rubbing.
- Apply Cleaner Conditioner and polish with kitchen paper or a soft dry cloth.
- Any smearing or hazing on the surface may be removed with lightly dampened kitchen paper and polished with a soft dry cloth.

Remember:

- If a wet paper towel is used to remove spillovers from warm cooking area, be careful to avoid steam burns.
- Never mix different household cleaning products! Chemical mixtures may interact, with objectionable or even hazardous results.

● Do not use a sponge or a dishcloth. They may leave a film of soil-laden detergent water on heating area which may turn brown and resemble a discolouration next time the area is heated. If that should happen, Cleaner Conditioner will remove it.

Other Ceramic Hob Cleaning Materials

Do use:

Cleaner Conditioner should be used regularly to clean and protect the cooking surface. If you run out, you may temporarily use one or more of these:

1. Jif Cream Cleaner
2. Liquid Gumption
3. Baking Soda as cleaning powder
4. Flash

Do not use:

1. Household detergents and bleaches.
2. Impregnated plastic or nylon pads as these will scratch the surface, e.g. Scotchbrite General Kitchen Scourer, Vileda Super Scourer.
3. Metal Pads; these will scratch and mark, e.g. Brillo pads, Ajax Pads, steel wool pads.
4. Household abrasive powders except where specified; these will scratch depending on the pressure applied in use.
 5. Chemical oven cleaners, e.g., aerosols and oven pads. These are caustic cleaners and may etch the surface.
6. Rust stain, bath and sink stain removers as these will mark and etch the surface.
7. 'Delete' polishing cleanser.

How to deal with burned-on spots:

1. Make sure area to be cleaned is cool.
2. The careful use of a stainless steel razor in a patent holder, held at an angle of approximately 30° can be used to remove stubborn soilage from the cooled hob.
3. Use the Cleaner Conditioner and

finally wipe the hob clean with kitchen paper or a dry cloth.

How to deal with metal marks:

Metal deposits can be identified as grey/brown marks on the ceramic surface and are usually caused by dragging saucepans with aluminium bases, particularly when new, across the ceramic surface.

To avoid such marks, protect the surface of the hob with Cleaner Conditioner and lift the saucepans across the heated areas. Ensure new aluminium based saucepans are well scrubbed on the base to remove any rough edges to take off any deposits left from manufacture.

The marks are easily removed, providing they are cleaned off straight away using the recommended cleaners, and are not allowed to burn onto the ceramic surface for long periods.

About Discolouration

Discolourations are **on** the surface, **not in it**. By following proper care and cleaning recommendations the surface will remain clean and bright.

The cooking surface should be cleaned thoroughly each day to remove all visible soilage. Cleaner Conditioner has been especially formulated for this purpose and does an excellent job. Remember, use only as much as is necessary. If used too generously, a heavy film may be left that will burn on and discolour when the elements are heated.

If, after the use of the recommended materials, there are some persistent stains or marks on the hob, the hob should be cleaned using "Ajax" or "Vim" Powder Cleaner. This will remove any accumulated residue of Cleaner Conditioner and, if applied with a vigorous scrubbing with a non-impregnated plastic or nylon pad for non-stick pans, for at least three to four minutes, it will also take off the film caused by salts and minerals

before it has an opportunity to discolour or develop into a problem. If, after following the above instructions, discolouration persists, a paste made up of one part water to three parts Cream of Tartar should be left on the hob overnight. This will remove most discolourations provided they have not been excessively burned on. The paste should be thoroughly washed off afterwards. Finish off with a touch of Cleaner Conditioner, polish to a high lustre and your hob will continue to look as good as new.

Any smearing or hazing on the surface may be removed with lightly dampened kitchen paper and polished with a soft dry cloth.

WARNING:

Cleaner Conditioner must be applied regularly after the use of other cleaners, otherwise over a period of time the surface of the ceramic glass will roughen and cleaning will become progressively more difficult. Staining may also occur.

IMPORTANT NOTES:

1. In the event of the hob being scratched, soilage will collect and appear as fine lines. These are not fully removable but can be minimised by the daily use of Cleaner Conditioner. These scratches do not affect cooking performance.
2. **Soilage from sugar solutions must be removed from the hob before the syrup has set otherwise subsequent damage of the glass ceramic surface will occur.**
3. Do not place aluminium foil or dishes on the hot surface as these will cause damage to the hob.
4. Easy-Do and Corning Cleaner Conditioners are the current recommended cleaners for use on the ceramic hob. As substitute or replacement cleaners become available, they will be recommended and obtainable either in addition to or instead of the current cleaners.
5. Cleaner Conditioner is for the ceramic hob only and must not be used as a general all purpose cleaner.

Before Calling a Service Engineer

Should Service be required for this appliance, please contact your local Zanussi Network Service Agent, or your retailer, depending on who is providing the guarantee.

Before requesting service, the following simple checks may save you inconvenience and possibly expense.

Please note that it will be necessary to provide proof of purchase for any in-guarantee Service Calls.

Problem

The hob does not work

The hotplates are slow to boil

The hotplates simmer inadequately.

The ceramic glass is stained, discoloured or metal-marked (where applicable)

Solution

- (i) Check that it is switched on at the control panel.
- (ii) Check that main fuse is working.
- (i) Check that the recommended saucepans are being used.
See instructions.
- (i) Check that the recommended saucepans are being used. See instructions.
- (i) Check that you have followed all the recommended steps for cleaning as given in the instructions.

Peace of mind for twelve months

ZANUSSI STANDARD GUARANTEE CONDITIONS

This guarantee is in addition to your statutory and other legal rights which will not be excluded or in any way diminished by the return of this guarantee card.

We, ZANUSSI Ltd, undertake that if, within twelve months of the date of the purchase, this ZANUSSI appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will, at our option, repair or replace the same **FREE OF CHARGE** for labour, materials or carriage on condition that:

- The appliance has been correctly installed and used only on the electricity supply stated on the rating plate.
 - The appliance has been used for normal domestic purposes only, and in accordance with the manufacturer's operating and maintenance instructions.
 - The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us.
 - The appliance is still in the possession of the original purchaser.
- All service work under this guarantee must be undertaken by a Zanussi Network Service Centre.

Any appliance or defective part replaced shall become our property.

Exclusions

This guarantee does not cover:

- Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs or removable parts of glass or plastic.
- Costs incurred for calls to put right

machines improperly installed or calls to machines outside the UK and the Republic of Ireland.

- Appliance found to be in use within a commercial environment, plus those which are the subject of rental agreements.

or five years

**ZANUSSI 5 YEAR COVER
CONDITIONS**

For a once-only payment you can extend your Standard Guarantee to 5 years. All the conditions and exclusions of the Standard Guarantee apply.

Notes

- 1. Products supplied as “seconds”, refurbished, damaged or shop-soiled are not eligible for Zanussi 5 Year Cover.
- 2. The issue of a cover does NOT by virtue of our having done so, nullify the exclusions.
- 3. The Engineer will need to check the details of your Cover card and may make a charge for his services if it is not presented to him at the time of his call.
- 4. The date of purchase, or the date of initial payment (deposit) of the appliance will be deemed the date of commencement of cover.
- 5. Covers issued are not refundable or transferable.

Guarantee Record

Appliance purchased from
Guarantee card no
Serial no
Your name
Address

on
Model no

(These details may be
taken from your
Guarantee Record Card)



ZANUSSI

The Appliance of Science